

Montana Chef Competition 2005

Culinary Excellence Award

Bronze Class: Entrée

Recipe Name: Montana Naturally – Pork Tenderloin with Flathead Lake Cherry Gastrique, Goat Cheese Fondant, Herbed Natural Potato Pave and Braised Swiss Chard

Chef: Executive Chef James Chapman

Restaurant: [Yellowstone National Park Lodges](#)



Chef Profile:

James Chapman, Executive Chef of [Yellowstone National Park Lodges](#), Hwy 89 S., Mammoth, Yellowstone National Park, received a Bronze Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Chapman has been at [Yellowstone National Park Lodges](#) for one and a half years. His Bronze Class award was in the Entrée category for a creation titled *Montana Naturally*. (See recipe.)

His advice to aspiring cooks: "Quality in; quality out. Use fresh, seasonal, local ingredients as much as possible and apply proven fundamental techniques."

Yield: 4 portions

Montana Products:

Miller Farm- natural pork tenderloin; [The Orchard at Flathead Lake](#)-dried cherries; [Amaltheia Dairy LLC](#)-goat cheese; Fridley Creek Farm- rainbow swiss chard; Bozeman Farmer's Market, [Bozeman Food Co-op](#)- potatoes.

<i>Pork Tenderloin</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Miller Farm Pork tenderloin	2 ea. approx. 24-32 oz.
Canola oil	2 Tbsp.
Salt and pepper	To taste

Method:

1. Clean silver skin from pork tenderloins and season with salt and pepper.
2. Heat oil in sauté pan and sear tenderloins until nicely caramelized all around.
3. Place in 350-degree oven until an internal temperature of 145 degrees.
4. Should be slightly pink.

<i>Cherry Gastrique</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Cherry juice	4 cups
Red wine vinegar	½ cup
Sugar	½ cup
The Orchard at Flathead Lake Dried cherries	¼ cup
Salt and pepper	To taste
Butter	1 Tbsp.

Method:

1. Combine first three ingredients and reduce until syrup consistency.
2. Add dried cherries and cook briefly.
3. Adjust seasoning and swirl in butter just before serving.

<i>Goat Cheese Fondant</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Amaltheia Dairy LLC Goat cheese	6 oz.
Heavy cream	1/3 cup
Salt and white pepper	To taste

Method:

1. Warm cheese over hot water bath until the graininess is gone.
2. Whip the cream to soft peaks and fold into the cheese.
3. Season with salt and pepper and cool to set Using small spoons, shape into quenelles.

<i>Potato Pavé</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Bozeman Farmer's Market, Bozeman Food Co-op Russet potatoes	4 each
Bozeman Farmer's Market, Bozeman Food Co-op Sweet potatoes	4 each
Heavy cream	5 cups
Melted butter	8 Tbsp.
Vegetable oil	2 Tbsp.
Salt and white pepper	To taste

Method:

1. Peel and slice potatoes 1/8" thick.
2. In a bowl toss potato slices with heavy cream making sure to coat evenly.
3. Line a 2-inch ½ hotel pan with aluminum foil and brush with ½ the melted butter.
4. Arrange a layer of russet potatoes overlapping slightly and season with salt and pepper.
5. Arrange a layer of sweet potatoes overlapping slightly, season with salt and pepper.
6. Alternate layers of russet potatoes and sweet potatoes until all potatoes are used.
7. Brush another sheet of aluminum foil with remaining butter and place on top of potatoes tightly.
8. Place an empty ½ pan on top of foil and weigh down with a brick.
9. Bake at 350 degrees for 90 minutes, or until potatoes are tender.
10. Leaving the weight on the pan refrigerate the pavé overnight.
11. Remove the pavé from the refrigerator.
12. Remove the weight, pan and foil from the pavé, invert onto cutting board.
13. Remove the bottom layer of foil and cut 3x4.
14. In a non-stick pan brown both side of pavé and finish in oven until hot through center.
15. Use care when turning.

<i>Braised Swiss Chard</i>	
<i>Ingredients:</i>	<i>Amount:</i>
Rainbow Swiss chard	2 lbs.
Onion, finely diced	2 oz.
Olive oil	1/3 cup
Chicken stock	½ cup
Garlic, minced	1 clove
Salt and pepper	To taste

Method:

1. Prep chard by cutting stems into 1-inch pieces and leaves into ribbons 1 inch wide.
2. Heat olive oil in pan, sweat onions and garlic until translucent.
3. Add chard and stock; cover tightly and cook over low heat for 45 minutes.
4. Check once or twice to make sure there is enough stock.
5. When done, season with salt and pepper.

Presentation / Plating Notes:

1. Place pavé in center rear of plate.
2. Spoon chard at two o'clock tucked against pave.
3. Slice pork on bias and shingle three pieces leaning against pave.
4. Place goat cheese fondant quenelle at ten o'clock tucked up against pave.
5. Spoon cherry gastrique over pork.